



Weddings by Tuscarora Mill 2024/2025



Reputation

With over 37 years of creating unforgettable memories in Loudoun County through innovative and regional cuisine, Tuscarora Mill has earned the reputation of exceeding expectations. Although we are honored to have received countless awards for our culinary and service throughout the years, our commitment to you and your guests remains our top priority. Entrust our seasoned team to make your vision of this special day come to life. Please feel free to email or phone for availability and more information neal@tusgies.com, susan@tusgies.com or 703-771-9393.

Cocktail Hour Passed Hors d'Oeuvres

(Priced per Piece, Minimum of 50 Pieces)

Smoked Salmon Mousse, Dill on Cucumber	\$2
Cantaloupe, Prosciutto, Date Lollipop (v, vg, gl)	\$2
Macaroni and Cheese Bite	\$2
Braised Eggplant, Olive, Tomato Crostini (v, vg)	\$3
Flank Steak, Balsamic Onion Crostini	\$3
Crispy Wild Rice and Scallion Cake, Avocado Salsa (v, vg, gl)	\$3
Virginia Ham and White Cheddar Croquette (gf)	\$3
Ahi Tuna, Soy Glaze	\$4
Bacon Wrapped Scallop, Maple Glaze (gf)	\$4
Miniature Crab Cake, Lemon Leek Aioli (gl)	\$4
Grilled Lamb Chop, Red Wine Jus (gf)	\$4



Cocktail Hour Reception Stations



(Display for 25 Guests)

Seasonal Fresh and Pickled Vegetable Crudit , Buttermilk Ranch,
Pimento Cheese, Crackers and Ciabatta

\$50

Baked Brie, Honey, Raspberries

\$55

Spinach, Artichoke, Feta Dip, Ciabatta

\$55

Crab Dip, Ciabatta

\$65

Selection of Domestic and Imported Cheeses, Toasted Ciabatta,
Dried Nuts, Fresh Jam

\$70

Sushi with Vegetarian Maki Rolls, Seared Tuna and Salmon, Wasabi,
Pickled Ginger, Soy, Seaweed Salad

\$90

Tuskies' Charcuterie Display with Italian Meats, Cheeses, Olives, Nuts, Fruits,
Jams, Crackers and Ciabattas

\$125

Tuscarora Mill Plated Dinners

(20% Service Charge and 9.5% Tax Not Included)

Package 1

\$40 Per Person

Caesar Salad, Romano, Garlic Croutons

Preselected Single Entrée Choice:

4 Ounce Grilled Flank Steak, Bourbon Molasses Glaze,
Whipped Potatoes, Seasonal Vegetables

or

4 Ounce Herb Marinated Grilled Chicken Thighs,
Lemon Thyme Beurre Blanc,
Scallop Potatoes, Seasonal Vegetables

Service of Your Wedding Cake

Package 2

\$50 Per Person

Preselected Choice of Salad:

Caesar Salad, Garlic Croutons, Romano

Local and Artisan Greens, Asiago, Tomato,

Champagne Vinaigrette

Preselected Choice of 2 Entrées:

Grilled Rosemary Breast of Chicken, Cabernet Demi

Atlantic Salmon, Balsamic Glaze

Filet Mignon, Mushroom Jus

Seasonal Accompaniments

Service of Your Wedding Cake



Package 3

\$60 Per Person

Preselected Choice of Salad:

Baby Wedge, Bacon, Cracked Pepper, Tomato,
Smoked Gorgonzola Dressing
Local and Artisan Greens, Asiago, Tomato,
Champagne Vinaigrette

Preselected Choice of One Duet Entrée:

Filet Mignon Paired with Salmon, Seasonal Sauces
Filet Mignon Paired with Herb Branzino, Seasonal Sauces
Grilled Lamb Chop Paired with Sea Scallop,
Seasonal Sauces
Chef's Seasonal Accompaniments

Service of Your Wedding Cake

All of the Above Packages May Also Include Our
Vegetarian/Vegan/Gluten Free Option for Guests.



On Your Feet

(20% Service Charge and 9.5% Tax Not Included)

Buffet

\$55 Per Person

Choice of Caesar Salad or Local Organic Greens

Asparagus Salad

Grilled Atlantic Salmon **OR** Herb Rubbed Chicken Breast, Chive Lemon Butter

Sliced Sirloin Roast, Rosemary Demi

Chef's Seasonal Accompaniments

House Made Ciabatta, Olive Oil

Service of Your Wedding Cake

Stations

\$60 Per Person

Salad Station with Local Organic Greens, Tomato Salad and Asparagus Salad

Pasta Station with Ricotta Filled Tortellini, Bowtie, Pesto Cream Sauce, Roasted Pepper Sauce, Basil Tomato Sauce, Baby Shrimp, Chicken, Julienne Vegetables, Mushrooms

Seafood Station with Gulf Shrimp and Grits **OR** Sesame Salmon with Jasmine Rice

Carving Station with Attendant, Choice of Prime Rib with Wild Mushroom Jus **OR** Roasted Pork Loin, Molasses Glaze

House Made Ciabatta, Olive Oil

Service of Your Wedding Cake

Birkby Grill Buffet

\$40 Per Person

(20% Service Charge and 9.5% Tax Not Included)

Local Organic Greens, Champagne Vinaigrette

Choice of 2 Proteins:

Slow Cooked Pulled Pork, Whiskey BBQ Sauce

Moroccan Chicken Skewer, Tzatziki

Teriyaki Shrimp, Ginger Soy Glaze

Choice of 2 Accompaniments:

Coleslaw

House Made Baked Beans

Roasted Rosemary Red Potatoes

Seasonal Sautee Vegetables

French Green Beans with Julienne Carrots

House Made Ciabatta Rolls

Service of Your Wedding Cake





Brunch

\$40 Per Person

(20% Service Charge and 9.5% Tax Not Included)

Assorted Breakfast Pastries and Coffee

Choice of Two: Fresh Fruit Salad, Waldorf Chicken Salad or Asparagus Salad

Choice of Two: Sausage Links, Smoked Sausage with Peppers, Apple Wood Smoked Bacon, Roasted Red Bliss Potatoes

Choice of Two: Scrambled Eggs, French Toast, Bacon Swiss Quiche, Ham and Asiago Quiche, Asparagus with Mushroom and Fontanilla Quiche, Smoked Salmon with Red Onions and Capers

Carved Honey Roasted Ham
(\$4 Additional Per Person)

Omelet Station
(\$6 Additional Per Person)

Bloody Mary or Mimosa \$9 Each on Consumption



Keep the Party Going

(20% Service Charge and 9.5% Tax Not Included)

South Street Under Lunch Delivery (minimum order of 10)

\$15 Per Person

Fresh Fruit, Local Organic Greens, Orzo Pasta Salad (Choose One)

Mini Roll Platter with Herb Chicken Salad, Tomato Mozzarella and Basil, Chopped Turkey with Bacon and Shallot Mayonnaise, Assorted Chips

Freshly Baked Homemade Cookies

Late Night Fireworks Pizza Delivery (choice of three)

\$8 Per Person

Classic Margherita with Tomato Sauce, Mozzarella, Basil, Extra Virgin Olive Oil, Sea Salt

Smokey Bleu with House Blend Cheese, Tomato Sauce, Gorgonzola, Baker's Farm Bacon, Wood Roasted Onions, Rosemary, Balsamic Glaze

Virginia Luau with Tomato Sauce, House Blend Cheese, Baker's Farm Ham, Pineapples, Vidalia Onions

Fireworks with House Blend Cheese, Tomato Sauce, Sausage, Pepperoni, Vidalia Onions, Bell Peppers, Mushrooms

Traditional Cheese or Pepperoni

(Pizzas will be Double Sliced and Deliveries will be Made After 830pm in Increments of 30 Minutes)



Beverages

(20% Service Charge and 9.5% Tax Not Included)

Bar Package with Host Providing Alcohol

\$8 Per Person

Includes Coffee with Cake, Assorted Coke Products, Ginger Ale, Tonic Water, Club Soda, Cranberry, Orange and Pineapple Juice, Lemons, Limes, Cherries, Olives, Oranges, Ice

Hosted Tuscarora Bar Package for 5 Hours

\$70 Per Person

Dewar's Scotch, Jim Beam Bourbon, Bacardi Rum, Beefeater Gin, Tito's Vodka
District 7 Pinot Noir, San Elias Cabernet Sauvignon, Mont-Pellier Chardonnay,
Laurent Miquel Sauvignon Blanc, Can Xa Cava

Beers will be Variety of 1 Domestic, 2 IPA's, 1 Brown Ale,
1 Wheat/Hefeweizen Beer

Linens and Equipment

(20% Service Charge and 9.5% Tax Not Included)

\$32 Per Person

Choice of Colors of Linens for Dinner Tables, Linen Napkins along with Complimentary Colors for Auxiliary Tables, Glassware for Bars and Dinner Tables, China and Flatware for Service of Packages

Upgrades Available at Additional Charge Upon Request. These Include Items Such as Specialty Linens, Chargers, Gold Flatware, and Gold Rimmed Glassware

Labor

(6% Tax Not Included)

\$200 Per Service Staff

Price per Individual Bartender and Waitstaff for 10 Hour Event

\$200 Per Kitchen Staff

Price per Individual Chef for 8 Hour Period of Time





Event Information

Contracting an Event

An Initial Deposit of \$1000 is Required to Reserve a Date for Tuscarora Mill to Cater an Offsite Event. 50% of Estimated Balance will be Due 30 Days from Event. Remainder of Balance is Due 72 Business Hours from Day of Event.

Food and Beverage Minimums will be Calculated based upon Estimated Number of Guests and Client's Choice of Wedding Package Per Person Price for Contractual Purposes.

Estimate for 100 Guests

Food/Beverage/Linens/Equipment	Plated 1	Plated 2	Plated 3/Buffer	Grill/Brunch
100 Food Package	\$40	\$50	\$60	\$40
100 Cocktail Food (<i>Estimation</i>)	\$15	\$15	\$15	\$15
100 Bar Package with Host Providing Alcohol	\$8	\$8	\$8	\$8
100 Linens/Equipment Package	\$32	\$32	\$32	\$32
Subtotal	\$95	\$105	\$115	\$95
VA/Leesburg Tax on Food/Beverage (9.5%)	\$5.99	\$6.94	\$10.93	\$5.99
VA State Tax on Décor/Equipment (6%)	\$1.92	\$1.92	\$1.92	\$1.92
Gratuity on Subtotal (20%)	\$19.00	\$21.00	\$23.00	\$19.00
Per Person Inclusive Price	\$121.91	\$134.86	\$150.85	\$121.91
Multiplied by 100 Guests	(x) 100	(x) 100	(x) 100	(x) 100
Food and Beverage Total	\$12,191	\$13,486	\$15,085	\$12,191
Labor				
4 Servers, 2 Bartenders, 2 Chefs	\$1600	\$1600	\$1600	\$1600
VA State Tax on Labor (6%)	\$ 96	\$ 90	\$ 90	\$ 96
Labor Total	\$1696	\$1696	\$1696	\$1696
Event Total	\$13,887	\$15,182	\$16,781	\$13,887